

Ace Pale Ale

OG: 1.055

FG: 1.007

Malt Bill

- 96% Your favourite base malt
- 4% Your favourite light caramel malt
- If you want to build a slightly more creamy mouth feel, sub 5% raw wheat for 5% of your base. This is something we have played with in the evolution of Ace

Mill to desired consistency (according to your kit)

- Mash at 66C until full conversion (Iodine test)
- Mashout to 76 (or sparge at 76) DON'T allow this to get any warmer than 76.

If you adjust your mash and sparge water a ratio of 2:1 (Cl:SO4) is desired. We use CaCl and CaSo4.

Boil to preferred length (our standard is 60 minutes, very vigorously) As always take precautions to ensure your own safety.

- First Wort Hop addition of Chinook to 50 IBU
- Columbus and Chinook addition at 5 min to 15 IBU
- Columbus and Chinook Addition in WP, 2.6g/Litre
- Start of Ferment Hop (as soon as visible signs of fermentation) using 1.5g/l Centennial
- Dry hop (post ferment, before cold crash) 3g/L of Flinders- substitute 50% Citra, 50% Eldorado

Ferment with a suitable clean fermenting yeast strain. US05 @18-20C will do well. Slight underpitch, lots of O2